



AURORA ANGUILLA  
RESORT & GOLF CLUB

# RENDEZVOUS AFTERNOON TEA

An elegant blend of traditional English afternoon tea and carefully curated pastry creation from our Executive Pastry Chef David Guimaraes accompanied by exquisite teas and coffee.

## START WITH

NV Champagne, Laurent-Perrier, La Cuvée, Brut  
25 / 125

NV Sparkling Wine, Decoy, Brut Cuvée, California  
15 / 75

NV Prosecco, Adami, Brut, Treviso, Italy  
12 / 60

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## HAND-CRAFTED SANDWICHES

Honey bake Ham, piccadilly vegetable, Carraway Bread

Mushroom, Asian Sauce, Milk Bread

Smoked Salmon, Mustard Butter, Rye Bread

Coronation Chicken, Curry Mayonnaise, Harissa Bread

Chef John's surprise

## PASTRIES

Aurora's Classic Chocolate Delice

Creamy Ganache, Chocolate Sponge Cake, Cocoa Sweet Dough

Strawberry Pistachio

Pistachio Financier, Fresh Strawberries

Caribbean Mont Blanc

Meringue Nest, Pineapple Confit, Vanilla Chantilly

French Paris Brest

traditional French hazelnut praline choux cream

Pastry Chef's Refreshing Exotic Granita

Traditional Aurora's Scones

berries jam, lemon curd, whipped cream

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## IN PURSUIT TEA SELECTION

Darjeeling 2nd Flush Sachet

In Pursuit Chai Sachet

In Pursuit Jasmine Pearl

In Pursuit Iced Scarlet Glow

In pursuit Lemon Ginger

In Pursuit Mint

Ice Ceylon Op Black

Earl Grey Sachet

## ILLY COFFEE SELECTIONS

Espresso

Americano

Macchiato

Latte

Cappuccino

Hot Chocolate